

Pear Crisp with Orange and Walnuts

Serves 6

Pears and walnuts are often in the farmers' markets at the same time in the fall. As the air turns cool and crisp outside, you'll be comforted by this dessert as it emerges hot and bubbling from your Wood Stone oven.

Ingredients

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| 3 ea. | pears, peeled, cored and cut into 1-in. pieces |
| ¼ cup | orange juice |
| 2 Tbsp. | orange zest, grated |
| 3 Tbsp. | sugar |
| ½ cup+2 Tbsp. | flour |
| ¼ cup | rolled oats |
| 2 Tbsp. | brown sugar |
| ¼ cup | walnuts, lightly toasted and coarsely chopped |
| ¼ tsp. | salt |
| 2 ½ Tbsp. | butter, chilled, cut into 1-in. cubes |
| ½ tsp. | vanilla extract |
| 2-3 Tbsp. | milk or cream |

Method

Oven Temperature: 470-520 degrees

- Mix the orange juice and 1 Tbsp. of the zest and pour over pears in a mixing bowl. Sprinkle with 1 Tbsp. sugar and 1 ½ Tbsp. flour and stir to mix.
- In a separate bowl, mix the oats with the remaining ½-cup flour, 2 Tbsp. zest, 2 Tbsp. sugar, brown sugar, walnuts, and salt. Add the butter and vanilla and break up the mixture with your fingers until the butter is well incorporated. Add enough milk or cream to just lightly hold the mixture together.
- Pour the pear mixture into an 8x8-in. baking dish and crumble the topping evenly over the fruit.
- **Flame Height: 2.6**
- Tent the pan lightly with foil and bake **just inside the doorway** of the oven for about 20 minutes. Rotate the crisp 180 degrees and continue baking for another 10 minutes. Remove the foil, rotating 180 degrees again and continue baking until the fruit is bubbling and the topping is evenly browned.
- You may need to rotate it again to evenly brown the crisp on both sides.
- Let the crisp rest for 10 minutes before serving, to set it a bit.



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